

CLAIMS

1. A method for modifying raw material milk, wherein a reducing agent is added when transglutaminase is caused to act upon raw material milk for a dairy product in order to modify the milk protein.

2. The method of claim 1, wherein the said raw material milk is raw milk, skimmed milk, partially skimmed milk or a processed milk thereof.

3. The method of claim 1, wherein the said raw material milk is a casein-containing solution obtained by processing one of the milks claimed in claim 2.

4. The method of claim 1, wherein the said reducing agent is at least one compound selected from the group consisting of reduced glutathione, cysteine, γ -glutamylcysteine, sulfurous acid, ascorbic acid, erythorbic acid and salts thereof or a preparation containing at least one of these reducing agents.

5. The method of any one of claims 1 to 4, wherein the said reducing agent is added in an amount of 1×10^{-5} to 1×10^{-1} g per 1 gram of the non-fat milk solid.

6. The method of any one of claims 1 to 5, wherein the said transglutaminase is caused to act upon the raw material milk in an amount of 0.001 to 20 units per 1 gram of the milk protein.

7. A dairy product which has been obtained, or can be obtained, by using the raw material milk modified by the method of any one of claims 1 to 6.